

A LA CARTE



BBQ MENU

# COLD SIDES

- Vegetarian
- Vegetarian Available
- ★ Recommendation



• Salted Edamame

4



• Yamitsuki Shio Cabbage 6.8  
*Izakaya style "addictive" salted cabbage*



• Korean Seaweed 2.8

• Soy Sauce & Butter Edamame 4.5

## KIMCHI

*Korean spicy, pickled vegetables.  
Contains traces of prawn*

★ Assorted Kimchi 8.8

Chinese Cabbage 4.8

Cucumber 4.8

Radish 4.8



## NAMUL

*Vegetables prepared in a refreshing  
vinegar and sesame oil based marinade*

★ Assorted Namul 7.8

• Spinach 3.8

• Bean Sprouts 3.8

• Radish & Carrots 3.8



## SALAD

• HACHI Salad 7.8  
*with Japanese onion sauce dressing*

• Mini HACHI Salad 3.8



£ All prices include VAT at the current rate 12.5% Service Charge will be added to your bill

i We use genetically modified Soybean oil  
Allergy Statement: For more information, scan the QR code on the menu holder, or ask a member of staff

# HOT SIDES



• Salted French Fries 5.2

• Nori-shio French Fries 5.2  
*Tossed in salted seaweed*



★ Fried Takoyaki 7.8  
*6 pieces*



★ Fried Chicken Gyoza 7.2  
*5 pieces*



• Fried Padrón Peppers 6.8



★ Chicken Karaage 8.2  
*Japanese style fried chicken*



Ika Geso Karaage 8.2  
*Fried squid tentacles*



Agedashi Tofu 7.8  
*Fried tofu with soy sauce broth*



• Nasu Dengaku 7.8  
*Fried aubergine with sweet miso*



• Vegetable Croquette 6.8  
*with katsu sauce*

# MAIN

- Vegetarian
- Vegetarian Available
- ★ Recommendation

## SOUP

*Soup made from a seafood based broth*

- ★ Oxtail Soup 9.8
- Egg Soup 7.8
- Seaweed Soup 7.8
- Miso Soup 3.2



Oxtail Soup



Miso Soup

## STEW

*Spicy Korean Jjigae stew with seafood broth, kimchi and vegetables, cooked in a stone pot*

- ★ Tofu 11.8
- Pork 11.8
- Chicken 11.8
- Duck 12.8
- Oyster 14.8



Tofu Stew

## NOODLES

- Cold Noodles 13.8  
*Korean style cold noodles in beef broth*
- Spicy Cold Noodles 13.8  
*Korean style cold noodles with spicy sauce*
- Japchae 13.8  
*Korean stir-fried glass noodles with beef and vegetables*



Cold Noodles



Japchae

## WAGYU SPECIALS

Wagyu Sushi 2 pieces 19.8

Wagyu Sukiyaki 39.8

Mini Japanese hot pot with thinly sliced Wagyu beef, tofu, glass noodles and vegetables



Wagyu Sukiyaki



Wagyu Sushi

## RICE

★ Garlic Beef Fried Rice 6.3

• Steamed Rice 3.3

• Bibimbap 13.8

Korean rice dish with beef, vegetables, egg and spicy gochujang paste

• Hot Stone Bowl Bibimbap 14.8

Mini Unagi Don 7.8

Grilled eel glazed with sweetened soy based sauce

★ Gyu Don 12.9

Thinly-sliced simmered beef with caramelised onions

**Toppings:** raw egg +£1.5 | soft-poached egg +£1.8 | kimchi +£1.8 | spicy spring onion +£1.8 | cheese +£2



Garlic Beef Fried Rice



Hot Stone Bowl Bibimbap



Gyu Don

## CURRY

Beef Curry 12.9

Mini Beef Curry 6.6

★ Hot Stone Bowl Beef Curry with Cheese 15.9

• Vegetable Curry 12.9

• Mini Vegetable Curry 6.6



Hot Stone Beef Curry with Cheese

# TABLE BBQ

★ Recommendation

## WAGYU BEEF

- ★ **Wagyu Ribeye** 80g 4 slices 37.8  
*Thickly sliced, full-body flavour, buttery texture*
- Wagyu Filet Chateaubriand** 80g 4 slices 72.8  
*Only 1% of a cow, thick steak cut, phenomenally tender, very flavourful, low fat*
- Wagyu Filet Tender Loin** 80g 4 slices 59.8  
*Very tender, rare cut, low-fat, full of flavour*
- ★ **Wagyu Platter** 2 slices of each kind 32.8  
*3 kinds of Wagyu*
- (Chef's selection) 3 slices of each kind 44.8



Wagyu Ribeye



Wagyu Filet Chateaubriand

SEE OUR SPECIALS MENU FOR MORE WAGYU.

## BEEF

All 80g 6 slices

- Tongue** | Tan 11.8  
*Firm texture and rich*
- Premium Tongue** | Jo Tan 15.8  
*Bold, rich flavour and more tender*
- ★ **Negi-Tongue** | Negi Tan Shio 13.3  
*Salted beef tongue with green onions*
- Oyster Blade** | Misuji 15.8  
*Low fat and meaty*
- ★ **Premium Oyster Blade** | Jo Misuji 17.8  
*Well-marbled, very tender, juicy, bold and meaty*
- Short Rib** | Kalbi 11.8  
*Lean, rich and meaty*
- ★ **Hanging Tender** | Harami 15.8  
*Low fat, rich, meaty flavour and tender*
- Bavette** | Kainomi 14.8  
*Rich and flavourful*
- Tri Tip** | Tomosankaku 14.8  
*Well-marbled, tender, and sweet*



Premium Oyster Blade



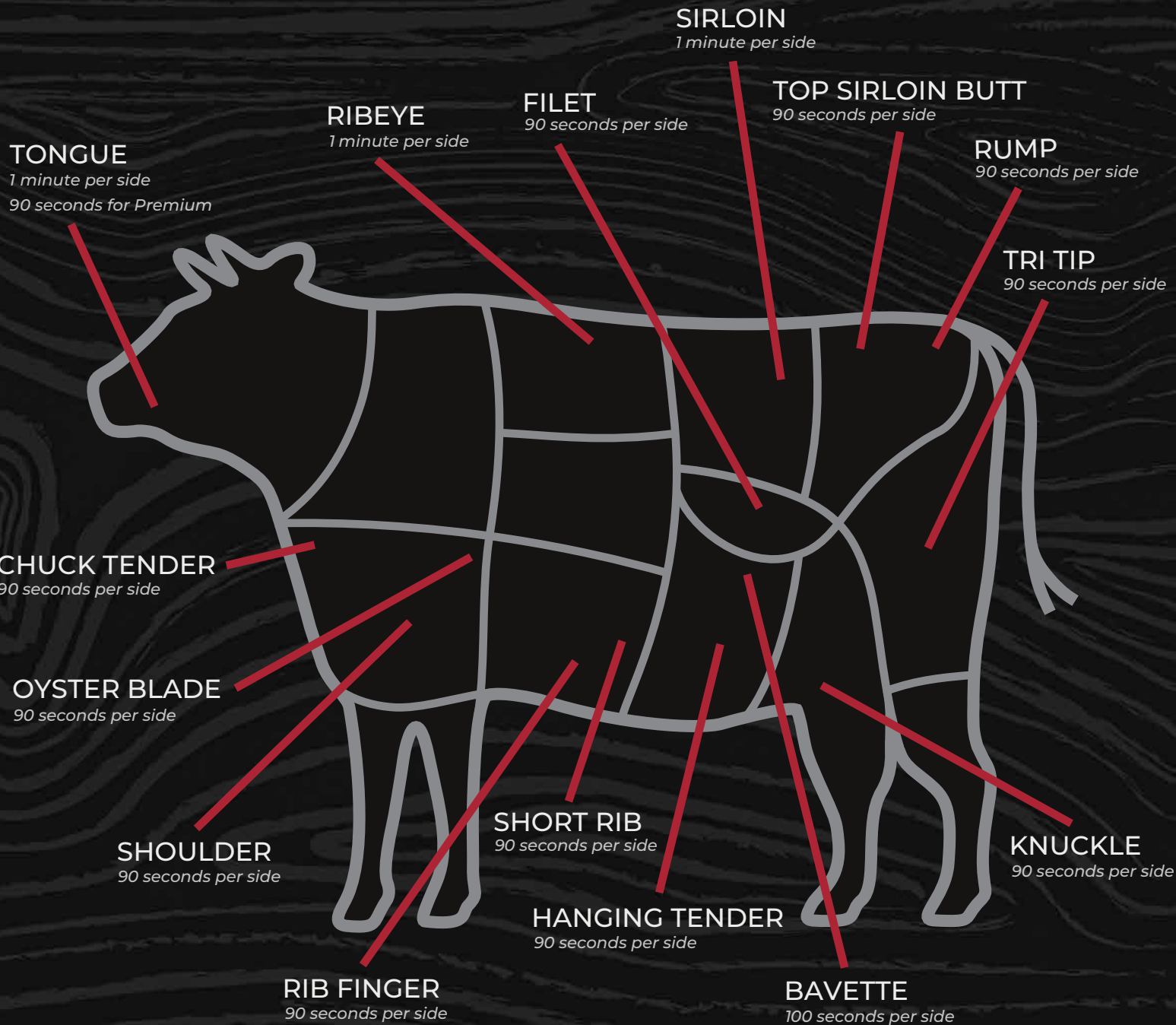
Hanging Tender



Tri Tip

SEE OUR TAKEAWAY MEATS MENU!

# GRILL TIMES



**PORK**  
2 minutes per side

**LAMB CHOP**  
3 minutes per side

**SEAFOOD**  
2½ minutes per side

**DUCK**  
90 seconds per side

**CHICKEN**  
2 minutes per side

**VEGETABLES**  
3-4 minutes per side  
or until browned

**PLEASE USE THE TONGS FOR RAW FOOD AND CHOPSTICKS FOR COOKED, TO AVOID CROSS CONTAMINATION**

# MORE BBQ

★ Recommendation

## PORK

- ★ Pork Belly 6 slices | Buta Bara 9.8
- Pork Jowl 6 slices | Ton Toro 11.8
- Japanese Sausage 5 pieces 7.2



Pork Jowl

## OTHER MEATS

- Chicken Thigh 6 slices 7.8
- Duck Breast 6 slices 12.8
- ★ Lamb Chop 1 piece 8.8



Lamb Chop



Duck Breast

## SEAFOOD

- ★ Prawns 5 pieces 12.8
- Scallops 4 pieces 14.8
- Squid 4 pieces 11.8
- Cuttlefish Legs 8.8
- Oysters 5 pieces 11.8



Scallops



Prawns



Squid



# VEG & SIDES

## VEGETABLES

★ Assorted Vegetables	12.8
Assorted Mushrooms	15.8
Shiitake Mushroom	7.8
Eringi Mushroom	7.8
Enoki Mushroom	7.8
Padrón Peppers	6.8
Onion	4.8
Courgette	4.8
Aubergine	4.8



Assorted Vegetables



Assorted Mushrooms

## BBQ SIDES

Sanchu Lettuce Wrap <i>with miso paste</i>	4.8
Sanchu Miso Paste	1.5
Negi Shio Sauce <i>Chopped spring onions in sesame oil and salt</i>	1.5
Wasabi Paste	1.5
Garlic Paste	1
Gochujang <i>Korean fermented red pepper paste</i>	Free



Sanchu Lettuce Wrap

# DRINKS

## BEER

★ Asahi Draught	Pint   Half Pint	7.7   4.8
Asahi Bottle	330ml	5.2
Rice Beer 米ビール	330ml	7
Okinawa Beer オリオンビール	350ml	5.9

## JAPANESE COCKTAILS

*Izakaya style cocktails with vodka*

★ Lemon Sour 生搾りレモンサワー	7.8
★ Yuzu Sour 柚子サワー	7.8
Calpico Sour カルピスサワー	7.8
Melon Sour メロンサワー	7.4
Melon Calpico Sour メロンカルピスサワー	9.4
Coke Sour コークサワー	7.8
Ginger Ale Sour ジンジャーエールサワー	7.8
Green Tea Hai 緑茶ハイ	7.9
Oolong Tea Hai ウーロンハイ	7.9

## WHISKY

★ Yamazaki 山崎ウイスキー	13   22.9   240
Single 25ml   Double 50ml   Bottle	
Straight   On the rocks	
★ Whisky Highball ハイボール	8.1
Whisky & Coke Highball コークハイ	8.4

## LIQUEUR

**Choose to have with:** Ice | Water | Hot Water | Soda +30p

Plum Wine 梅酒	Glass   Bottle	6.8   85
Yuzu Sake 柚子酒	Glass   Bottle	7.8   96



Yamazaki Whisky

Lemon Sour

Whisky Highball



Cassis Calpico



Plum Wine

★ Recommendation

## COCKTAILS

★ Mio Sparkling Sake	300ml Bottle	20.8
Shandygaff		8.6
<i>Beer with ginger ale</i>		
★ Cassis & Soda		8.7
<i>Blackcurrant liqueur</i>		
Cassis Calpico		9.8
Cassis Orange		9.8
Cassis Oolong		9.8
Gin and Tonic		8.6
London Back		9.7
<i>Gin with lemon juice and ginger ale</i>		

## SOFT DRINKS

Non-Alcoholic Beer		5.4
★ Homemade Lemonade		5.8
★ Homemade Yuzunade		6.5
Coke		4.1
Diet Coke		4.1
Ginger Ale		4.2
Orange Juice		4.1
Calpico   Calpico Soda		4.9   5.2
<i>Still or carbonated. Subtle milky flavour similar to vanilla flavoured yoghurt or yakult</i>		

## TEA

Green Tea 緑茶	Hot   Cold	3.1   4.2
Oolong Tea ウーロン茶	Hot   Cold	3.1   4.2

## WATER

Still	300ml   750ml	3.1   6
Sparkling	300ml   750ml	3.1   6

# WINE

## WHITE

Villa Rossi Trebbiano Rubicone 9.8 | 35  
*Italy* 175ml Glass | Bottle

Terres d'Azur Sauvignon Blanc 11.8 | 42  
*France* 175ml Glass | Bottle

Pulenta Estate VIII Chardonnay 11.9 | 47  
*United States* 175ml Glass | Bottle

## RED

Villa Rossi Sangiovese Rubicone 9.8 | 35  
*Italy* 175ml Glass | Bottle

Norton Porteño Malbec 11.8 | 42  
*Argentina* 175ml Glass | Bottle

Promesa Rioja Reserva 11.9 | 47  
*Spain* 175ml Glass | Bottle

## ROSÉ

Mon Roc Syrah/Grenache Rosé 10.1 | 39  
*S. France* 175ml Glass | Bottle

## SPARKLING

Cá del Console Prosecco Extra Dry 42  
*Italy* Bottle

## CHAMPAGNE

V. Testulat Carte d'Or Blanc de 65  
Noirs Brut Bottle

*France*

A glass of 125ml is available on request

# SHOCHU

Traditional Japanese distilled spirits. Flavour often described as 'earthy' or 'nutty'

Choose to have with: Ice | Water | Hot Water | Soda +30p

## SWEET POTATO

Kuro Kirishima 黒霧島 Glass | 900ml Bottle 8.2 | 86

Tomino Houzan 富乃宝山 Glass | 720ml Bottle 9.2 | 90

Sato Kuro 佐藤黒 Glass | 750ml Bottle 12.9 | 135

## WHEAT

Kannoko 神の河 Glass | 700ml Bottle 9.2 | 79

## RICE

Hakutake Shiro 白岳しろ Glass | 720ml Bottle 8.3 | 74



Tomino Houzan

# SAKE

★ Recommendation

Traditional Japanese distilled spirits made by fermenting rice, polished to remove the bran. Also known as 'Japanese Rice Wine'

	100ml Glass	180ml Carafe	720ml Bottle
Kawatsuru 川鶴 <i>Junmai Daiginjo</i>	11.8	19.5	72
Bunraku Oniwaka 文楽鬼若 <i>Honjozo</i>	11.8	19.5	72
Dassai 45 獺祭 <i>Junmai Daiginjo</i>	13.1	21.8	86
Bijofu Junrei Tama 美丈夫純麗 <i>Junmai Ginjo</i>	13.1	21.8	86
★ Dewazakura Ouka 出羽桜桜花 <i>Ginjo</i>	15.8	26	99
Tedorigawa Iki Na Onna 手取川いきな女 <i>Daiginjo</i>	23.8	38	142

## GRADES OF SAKE

### Junmai

Possesses a robust rice flavour with savoury, umami and mineral notes. Enjoyed warm or chilled

### Honjozo

Produced using rice polished down to 70% or less. Robust and lightly aromatic. Enjoyed warm or chilled

### Junmai Daiginjo

Produced using rice polished down to 50% or less. Fruity, fragrant and floral with a hint of umami. Best served chilled

### Junmai Ginjo

Produced using rice polished down to 60% or less. Medium-bodied and smooth. Fruity and aromatic. Best served chilled

### Ginjo

Top end of premium sake using rice polished down to 60% or less. Light, fragrant and refreshing. Best served chilled

### Daiginjo

Exclusive premium sake using rice polished down to 50% or less. Easy-drinking, floral and fruity. Best served chilled

